



ROASTED SQUASH SOUP SERVES 6

2# winter squash (butternut or acorn)	2 T extra virgin olive oil
1 tsp Chinese 5 spice powder	3 T butter
1 onion, minced	1 small carrot, minced
1 stalk celery, minced	3 cloves garlic, minced
5 C chicken stock	1 tsp cinnamon
1/2 C Madeira	1/4 tsp nutmeg
kosher salt and pepper, lime juice to taste	1 C heavy cream

Preheat oven to 400°F

Roast: Peel and seed pumpkin; cut into 1" dice. Place pumpkin on a sheet pan with the olive oil, 5-spice, and salt and pepper. Roast until caramelized and soft, about 30 minutes.

Sauté: Meanwhile, in a heavy saucepan over medium heat, melt the butter. Add the onion, celery, carrot and sauté until tender, about 5 minutes. Add the garlic and sauté until aroma. When the pumpkin is roasted, add to the pot and sauté 5 minutes.

Simmer: Add the Madeira, stock, cinnamon, and nutmeg. Bring to boil, then reduce heat and simmer until tender, approx. 30 minutes.

Puree: With a blender puree until very smooth. If desired, strain through a fine strainer and return to pan and add the heavy cream. Bring to a simmer and adjust the seasoning. Hold warm; ladle into warm bowls.

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